AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing, of claims in the application:

Listing of Claims:

Claims 1-9 (canceled)

10. (Original) A system for producing scrambled egg product, the system comprising:

a holding tank effective for holding a liquid egg product at below a temperature of about 50°F;

a heat exchanger effective for heating the liquid egg product from the holding tank to a temperature in the range of from about 130°F. to about 154°F. to provide an initially heated liquid egg product;

a steam injection device effective for injecting steam into the initially heated liquid egg product and providing a steam heated liquid egg product, the steam effective for heating the initially heated liquid egg product to a cooking temperature;

at least two holding tubes which receive a flow of steam heated liquid egg product;

and a valve for controlling the flow of eggs to the at least two holding tubes, the valve effective for stopping and starting the flow of steam heated liquid egg product and switching the flow of egg product between the at least two holding tubes, the at least two holding tubes maintaining the steam heated egg product for a time and temperature effective for cooking the steam heated egg product.

11. (Original) The system as recited in claim 10 wherein the system further includes an extruder downstream from the holding tubes for forming scrambled egg product.

12. (Original) The system as recited in claim 11, wherein the system provides the scrambled egg product with a homogeneous firmness of from about 20 mm to about 50 mm.

Claims 13-20 (canceled)

21. (currently amended) A system for producing scrambled egg product, the system effective for moving egg from the upstream direction to the downstream direction, the system comprising:

a holding tank, a holding tube, a heat exchanger upstream of the holding tube, a second heating/cooking device upstream of the holding tube, a means for controlling the flow of eggs through the holding tube and at least one extruder downstream of the holding tube,

~~a~~ the holding tank effective for holding a liquid egg product at below a temperature of about 50°F~~;~~,

~~a~~ the heat exchanger effective for heating the liquid egg product from the holding tank to a temperature in the range of from about 130°F. to about 154°F. to provide an initially heated liquid egg product~~;~~,

~~a~~ the second heating/cooking device selected from the group consisting of a second heat exchanger and a steam injection device effective for injecting steam into the initially heated liquid egg product and providing a steam heated liquid egg product, the ~~steam~~ second heating/cooking device effective for heating the initially heated liquid egg product to a cooking temperature;

~~a~~ the holding tube ~~which receives~~ for receiving a flow of ~~steam heated~~ liquid egg product which has been heated in the second heating/cooking device, the holding tube being of sufficient length to cook the egg which has been heated to temperature in the second heating/cooking device~~;~~,

~~and a~~ the means for controlling the flow of eggs ~~to~~ through the holding tube~~, the means~~ effective for stopping and starting the flow of ~~steam~~ heated liquid egg product through ~~to~~ the holding tube, the holding tube maintaining the ~~steam heated~~ egg product heated in the second heating/cooking device for a time and temperature effective for cooking the ~~steam heated~~ egg product, and the extruder downstream from the holding tube for forming scrambled egg product.

22. (cancel)

23. (original) The system as recited in claim 21, wherein the system provides the scrambled egg product with a homogeneous firmness of from about 20 mm to about 50 mm.

24. (Canceled)

25. (New) The system as recited in claim 21, wherein the means for controlling the flow of eggs through the holding tube is a reciprocating pump.

26. (New) The system as recited in claim 21, wherein the second heating device is the steam injection device.

27. (New) The system as recited in claim 21, wherein the second heating device is the second heat exchanger.

28. (New) The system as recited in claim 25, wherein the second heating device is the steam injection device.

29. (New) The system as recited in claim 25, wherein the second heating device is the second heat exchanger.

30. (New) A system for producing scrambled egg product, the system effective for moving egg from the upstream direction to the downstream direction, the system comprising:

a holding tank, a holding tube, a heat exchanger upstream of the holding tube, a steam injection device upstream of the holding tube, a reciprocating pump for controlling the flow of eggs through the holding tube and at least one extruder downstream of the holding tube,

the holding tank effective for holding a liquid egg product at below a temperature of about 50°F,

the heat exchanger effective for heating the liquid egg product from the holding tank to a temperature in the range of from about 130°F. to about 154°F. to provide an initially heated liquid egg product,

the steam injection device effective for injecting steam into the initially heated liquid egg product and providing a steam heated liquid egg product, the steam injection device effective for heating the initially heated liquid egg product to a cooking temperature and to provide a flow of steam heated liquid egg product;

the holding tube for receiving the flow of steam heated liquid egg product, the holding tube being of sufficient length to cook the egg which has been heated to temperature in the steam injection device,

the reciprocating pump effective for stopping and starting the flow of steam heated liquid egg product through the holding tube, the holding tube maintaining the steam heated egg product for a time and temperature effective for cooking the steam heated egg product, and

the extruder downstream from the holding tube for forming scrambled egg product.

31. (New) The system as recited in claim 30, wherein the system provides the scrambled egg product with a homogeneous firmness of from about 20 mm to about 50 mm.

32. (New) A system for producing scrambled egg product, the system effective for moving egg from the upstream direction to the downstream direction, the system comprising:

a holding tank, a holding tube, a first heat exchanger upstream of the holding tube, a second heat exchanger upstream of the holding tube and downstream the first heat exchanger, a reciprocating pump which controls the flow of eggs through the holding tube and at least one extruder downstream of the holding tube,

the holding tank effective for holding a liquid egg product at below a temperature of about 50°F,

the first heat exchanger effective for heating the liquid egg product from the holding tank to a temperature in the range of from about 130°F. to about 154°F. to provide an initially heated liquid egg product~~;~~,

the second heating exchanger effective for heating the initially heated liquid egg product to a cooking temperature;

the holding tube for receiving a flow of liquid egg product which has been heated in the second heat exchanger, the holding tube being of sufficient length to cook the egg which has been heated to temperature in the second heat exchanger,

the reciprocating pump controlling the flow of eggs through the holding tube effective for stopping and starting the flow of heated liquid egg product through the holding tube, the holding tube maintaining the egg product heated in the second heat exchanger for a time and temperature effective for cooking the egg product, and

the extruder downstream from the holding tube for forming scrambled egg product.

33. (New) The system as recited in claim 32, wherein the system provides the scrambled egg product with a homogeneous firmness of from about 20 mm to about 50 mm.

34. (New) A system for producing scrambled egg product, the system comprising:

a holding tank effective for holding a liquid egg product at below a temperature of about 50°F;

a first heat exchanger effective for heating the liquid egg product from the holding tank to a temperature in the range of from about 130°F. to about 154°F. to provide an initially heated liquid egg product;

a second heat exchanger effective for heating the initially heated liquid egg product to a cooking temperature;

at least two holding tubes which receive a flow of heated liquid egg product heated in the second heat exchanger;

and a valve for controlling the flow of eggs to the at least two holding tubes, the valve effective for stopping and starting the flow of steam heated liquid egg product and switching the flow of egg product between the at least two holding tubes, the at least two holding tubes maintaining the steam heated egg product for a time and temperature effective for cooking the steam heated egg product.

35. (New) The system as recited in claim 34 wherein the system further includes an extruder downstream from the holding tubes for forming scrambled egg product.

36. (New) The system as recited in claim 35, wherein the system provides the scrambled egg product with a homogeneous firmness of from about 20 mm to about 50 mm.